

Summer Menu



Whilst you wait

House bread, smoked butter 4.5

Chapel House lemon & rosemary marinated olives **vg gf** 4

Silver skin anchovies, parsley oil **gf** 4 (add a glass of chilled Manzanilla 7)

Small plates

Pickled herrings, potato salad, lemon oil **gf** 6

Courgette salad, pine nuts, red onion **gf vg** 6

Burrata, heritage tomatoes, tarragon dressing **gf** 6.5

Golden gazpacho soup, garlic croutons, basil oil **vg gf*** 7

Duck, smoked mustard & maple dressing on a toasted waffle 7.5

Pan fried tiger prawns, pineapple salsa, lemon **gf** 8

Large plates

Charred 10 oz sirloin steak, smoked pepper butter, beef tomato, triple cooked chips **gf** 28

Grilled teriyaki cauliflower steak, cous-cous salad, watercress **vg** 16

Pan fried skate wing, caper & parsley butter, new potatoes, tender stem broccoli **gf** 20

Harissa spiced lamb burger, smoky bacon chutney, baby gem, triple cooked chips 18

On the side

Triple cooked chips, truffle salt **gf vg** 5

Charred corn on the cob, jerk spice, coconut **gf vg** 4

Tender stem broccoli, Caesar dressing **gf** 4

Desserts

Summer fruit panna cotta, lavender shortbread 8

Peach Melba; roasted peach, raspberries, clotted cream ice cream **gf** 8

Biscoff mousse, nut granola, vanilla ice cream **vg** 8.5

Carrot cake, mascarpone, candied carrots 9

To end

Dark chocolate affogato; bitter chocolate sauce, dark chocolate ice cream, espresso 10

vg - vegan

v- vegetarian

gf - gluten free

*** available upon request**

Please speak to your server prior to ordering if you have any additional dietary requirements or allergies

Summer Roast

2 course £29

3 course £37



Whilst you wait

House bread, smoked butter 4.5

Chapel House lemon & rosemary marinated olives vg gf 4

Silver skin anchovies, parsley oil gf 4 (add a glass of chilled Manzanilla 7)

Small plates

Pickled herrings, potato salad, lemon oil gf

Courgette salad, pine nuts, red onion gf vg

Burrata, heritage tomatoes, tarragon dressing gf

Golden gazpacho soup, garlic croutons, basil oil vg gf*

Duck, smoked mustard & maple dressing on a toasted waffle

Pan fried tiger prawns, pineapple salsa, lemon gf

Mains

Sirloin of beef

Roasted coastal chicken

Pan-seared cauliflower steak

(All the above are served with roast potatoes, wilted hispi cabbage, roasted summer squash, orange glazed carrots, Yorkshire pudding and gravy gf)

Pan fried skate wing, caper & parsley butter, new potatoes, tender stem broccoli gf

Desserts

Summer fruit panna cotta, lavender shortbread

Peach Melba; roasted peach, raspberries, clotted cream ice cream gf

Biscoff mousse, nut granola, vanilla ice cream vg

Carrot cake, mascarpone, candied carrots

vg - vegan

v- vegetarian

gf - gluten free

* available upon request

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Children's Menu



2 courses for £9.95

3 courses for £12.95

Starters

Cheesy garlic bread **gf*** **v***

Golden gazpacho soup, garlic croutons, basil oil **vg** **gf***

Duck, smoked mustard & maple dressing on a toasted waffle

Mains

Pasta with pesto or homemade tomato sauce **v**

Cod goujons & chips with crushed peas

Pan-seared cauliflower steak **vg**

*Roast beef or chicken with all the smaller trimmings **gf***

(*Sunday's only)

Desserts

Selection of ice creams **gf**

Biscoff mousse **vg**

Carrot cake

vg - vegan

v- vegetarian

gf - gluten free

*** available upon request**

Please speak to your server prior to ordering if you have any additional dietary requirements or allergies